# meat potato pie

## Family Chef: Katelyn McMahon

#### Ingredients:

* 1 lb. ground beef
* 1 lb. ground pork \*
* 1 yellow onion, chopped
* 1 tbsp olive oil
* 1 tsp salt
* ½ tsp pepper
* 2 tbsp poultry seasoning
* 4 or 5 potatoes, peeled and mashed
* 2 9-inch pie crusts, homemade or store-bought
* 1 egg
* 1 tsp water

#### Instructions:

1. In a large pan, cook chopped onions in oil
2. In a separate pot, boil water and cook potatoes
3. Preheat oven to 400 degrees Fahrenheit
4. Add hamburger and pork to the onion pan – cook well, drain
5. Add salt, pepper, and poultry seasoning to the meat
6. Mash potatoes, add butter and milk to taste
7. Combine meat and potatoes together as a mixture
8. Line 9-inch pie dish with one pie crust, add mixture to crust, and top with second crust
9. Whisk together the egg and the water and brush it all over the top crust
10. Bake until crust turns brown (about 35 minutes)

#### Notes

1. \*Ground Pork – can substitute for a second pound of ground beef